

# Black

---

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **84.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (67.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (10.4%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.5 kg (5.2%)	71 %	600
Grain	Jęczmień palony	0.4 kg (4.2%)	55 %	985
Grain	Chocolate Malt (UK)	0.5 kg (5.2%)	73 %	690
Grain	Barwiący	0.4 kg (4.2%)	55 %	1600
Grain	Carafa III	0.3 kg (3.1%)	70 %	1034